

SECTION N

FOOD SERVICE

Revised 4/19

- 1.0 Food service operations present a variety of hazards requiring care and action on the part of both the worker and the supervisor to prevent injuries. Floors must be frequently mopped and cleaned to prevent injuries. This creates slippery floors which may cause slips and falls. Spills of used grease or other liquids can create dangerous slippery floors and loading docks. Lifting and moving of heavy boxes and cases can result in sprains and strains, and improper
- 1.1 The equipment used in kitchens is designed to heat, cut, mix, or grind food. Fats and oils can scald when hot and most are combustible. Electrically operated dishwashers present both electrical hazards as well as burn hazards from water temperature and from certain detergents used in the washing and rinsing cycles. Accumulation of grease in hoods and vents present fire hazards. Broken glasses and dishes with sharp edges must be handled with extreme care to prevent cuts.
- 1.2 Supervisors will provide personnel training to all newly assigned employees. Training will be provided upon assignment and when there is a change in equipment, procedures, processes, safety, fire prevention and occupational health requirements. Supervisors will develop written outlines to use in employee training. Online training is provided by getsafetytrained.com. it also keeps records of training. Special attention will be given to the following:
 - 1.2.1 All food service personnel shall receive training in proper lifting techniques.
 - 1.2.2 Personnel working in the kitchen and food preparation department shall receive training in the safe use of cutlery and food processing machinery, handling of hot foods and the danger of slips, trips and falls.
 - 1.2.3 Supervisors will inform employees of hazardous chemicals used and their material safety data sheet.
 - 1.2.4 Personnel shall receive fire prevention training initially and annually thereafter.
 - 1.2.5 Personnel Shall receive training in Kitchen Hygiene.
- 1.3 Protective Personal Equipment (PPE). Such equipment is not a substitute for administrative or engineering controls. While these controls are being implemented, or if it has been determined that control methods are not feasible, PPE shall be used as needed to protect personnel. This equipment includes respiratory and hearing protective devices, special clothing and protective devices for the eyes, face, head and extremities.